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ABSTRACT

This module on job classification, tools, sanitation, and safety is the second of three (CE 028 291-293) in the meat cutting course of a bilingual skills training program. The course is designed to furnish theoretical and laboratory experience in the cutting of beef, pork, poultry, lamb, and mutton. Module objectives are for students to develop trade-related Spanish/English vocabulary and to identify job classifications in a retail meat market; proper use and maintenance of meat cutting hand tools; power equipment, its usage, and cleaning procedures; sanitation procedures; and meat market safety rules. Contents include list of module objectives; pretest; five sections on (1) meat cutters, (2) hand tools, (3) power equipment, (4) sanitation, and (5) safety; posttest; and English/Spanish vocabulary list. Each section is organized into this format: instructions, vocabulary, and concepts (statements or questions to direct reading) presented in English and Spanish; readings; and worksheets to evaluate comprehension of the trade-related reading material. Worksheets also cover these areas: vocabulary, definitions, word attack skills, writing skills, spelling, and application of terminology to the trade area. (YLB)

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ED199484

BILINGUAL SKILLS TRAINING PROGRAM

MEAT CUTTING
MODULE 2.0

JOB CLASSIFICATIONS, TOOLS SANITATION & SAFETY

CE 028 218

U S DEPARTMENT OF HEALTH EDUCATION & WELFARE NATIONAL INSTITUTE OF EDUCATION

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NORTHERN NEW MEXICO COMMUNITY COLLEGE

EL RITO, NEW MEXICO 87530

2.0 NC

MODULE CONTENTS

2.1 Meat Cutters

2.2 Hand Tools

2.3 Power Equipment

2.4 Sanitation

2.5 Safety

MODULE OBJECTIVES

1. To develop trade related Spanish/English vocabulary

2. To identify the most common job classifications in a retail meat market

3. To identify proper use and maintenance of meat cutting hand tools

4. To identify power equipment, its usage and cleaning procedures of such equipment

5. To identify sanitation procedures in meat cutting

6. To identify meat market safety rules

MEAT CUTTING

Meat cutting is designed to furnish theoretical and laboratory experience. The course is conducted so that students learn by doing the actual cutting of beef, pork, poultry, lamb and mutton. Some of the phases covered in the program include inventory, profit and loss, percentage, buying, grading, market management, refrigeration, display procedures, sanitation and personal hygiene.

ACTIVITIES

To clarify the purpose of each reading, the instruction, vocabulary and concepts are presented in Spanish and English.

Readings are followed immediately by a series of diversified worksheets which evaluate comprehension of trade related material.

Oral language development exercises, directed by the instructor, are presented to reenforce written concepts. Students are encouraged to utilize and expand their technical vocabulary by engaging in discussion with other students, the instructor and the tutor.

Audio visual materials are utilized to introduce subject matter. These materials are readily available to students and may be used on an individual or group basis.

Students are directed to utilize supplementary material available in the Learning and Resource Center, and as a result reenforce concepts presented in the module.

EVALUATION

Module Pre-Test (Any student who scores 90% or below will complete entire module)

Module Post-Test (Any student who scores 90% or below will repeat areas where improvement is necessary)

Worksheets

Oral Exercises

Supplementary materials

PRE-TEST

1. List the four job classifications in a retail meat market and describe each.

2. List additional job classifications in bigger retail or wholesale operations.

3. List the most commonly used meat cutting hand tools.

4. Name proper tool for sharpening knives.

5. List the most commonly used meat cutting power equipment and its proper use.

6. Describe procedure for cleaning power equipment.

7. Describe proper shop and equipment sanitation and personal hygiene.

8. List five general safety rules for each of the following: shop, knives, power tools and lifting.

Instructions:

The following reading contains information regarding meat cutters. Read it carefully then complete the worksheets.

Instrucciones:

La siguiente lectura contiene información tocante a los carniceros. Léala cuidadosamente y luego complete los ejercicios.

Vocabulary	Vocabulario
sausage	salchicha
retail	por menor
wholesale	mayoreo
journeyman	jornalero
apprentice	aprendiz
percentage	porcentaje
purchases	compras
capable	capaz
chores	tarea - trabajo
scale	la pesa

Remember the following as you read.
Recuerde lo siguiente al leer.

1. What are the most common job classifications in a retail meat market
   ¿Cuales son las clasificaciones de trabajos más comunes en una carnecería de reventa?

2. The additional job classifications of a larger retail or wholesale meat operation.
   Las clasificaciones adicionales en un departamento donde se vende la carne por mayoreo.

Meat Cutters

Animal carcasses are carved into small sections by meat cutters. They also dress poultry, bone fish and prepare special products such as sausage. Meat cutters generally ready these foods for sale in retail or wholesale markets.

In years past the total procedure of slaughtering, carving and marketing meat was performed by a single person. Today, however, new refrigeration procedures, modernized transportation, a greater emphasis on nutrition, population increase, etc. all contribute to the significant growth of the meat industry.

Unlike the one man operation of the past, retail meat operations are generally broken down into the following job classifications: (1) Head Meat Cutter, (2) Journeyman Meat Cutter, (3) Apprentice Meat Cutter and (4) Meat Wrapper. Bigger retail or wholesale operations include additional classifications such as Market Manager, Cooler Cutter, Meat Clerks, Display Clerks and Counter Clerks.

Following is a detailed description regarding the most common job classification in a retail meat market.

Head Meat Cutter is required to have considerable experience in meat cutting, meat preparation, meat merchandising, ordering, figuring percentages and profits as well as in anticipating customer purchases. The head meat cutter must be proficient in directing the operation of other employees and must be able to perform any of the necessary tasks in the meat department. This includes the use and care of the tools and machinery needed in preparing meat for sale.

The Journeyman Meat Cutter has to be capable of performing some of the functions listed above for the head meat cutter. The journeyman may not be required to do the ordering or to direct other employees. However, in the absence of the head meat cutter, some of the chores might be delegated to the journeyman.

The Apprentice Meat Cutter is one who learns the trade and eventually becomes a journeyman or possibly a head meat cutter.

Meat Wrapper takes care of marking and pricing all hand wrapped meat products, operates scales and wrapping machine. The meat wrapper may arrange merchandise in designated areas of meat counters and service individual customers' requests.

The outlook for the meat industry looks good and the demand for meat is expected to increase. Consequently, a well rewarded future is expected for meat cutters.

Fill in the blanks

1. Not only do meat cutters carve animal carcasses into small sections but they may also dress poultry and _____ _____.

2. Some factors which have contributed to the significant growth of the meat industry are _____ _____, _____and _____.

3. In the absence of the head meat cutter the _____must be able to take over the duties.

4. Name the most common job classifications in a retail meat market.
   A. _____
   B. _____
   C. _____
   D. _____

5. Job classifications included in bigger retail or wholesale operations are _____, _____, _____, _____and counter clerks.

6. Considerable experience in meat cutting, meat preparation, meat merchandising, ordering, figuring percentages and profits are some of the requirements for a _____.

7. An _____is one who learns the trade and eventually becomes a journeyman or head meat cutter.

8. The marking and pricing of hand wrapped meat products and operating scales and wrapping machine are duties of the _____.

9. In years past one man performed the total procedure of _____, and _____meat.

10. A well rewarded _____is expected in the meat cutting industry.

Fill in the blanks then define.

n__tr__ti__n

__ppre__ti__e

ca__ca__s

j__ur__eyma__

s__us__ge

m__at c__tte__

p__u__try

wh__les__le

r__ta__l

Answer the following:

1. Explain the duties of a journeyman meat cutter.

2. Explain the duties of an apprentice meat cutter.

3. Explain the duties of a head meat cutter.

Instructions:

The following reading contains information on hand tools. Read it carefully then complete the worksheets.

Instrucciones:

La siguiente lectura contiene información tocante la herramienta de mano. Léala cuidadosamente y luego conteste los ejercicios.

Vocabulary	Vocabulario
butcher	carnicero
glove	guante
hook	gancho
saw	serrucho
cleaver	tajadera
blade	filo
butcher steel	el afilón

Remember the following as you read the information.
Recuerde lo siguiente al leer la información.

1. The different kinds of knives and their uses.
   Las diferentes clases de cuchillos y para que se usan.

2. Other types of hand tools.
   Otros tipos de herramienta de mano.

Hand Tools

Identification, maintenance and proper use of hand tools are essential knowledge for meat cutters. Any tool, properly used and maintained makes the work easier and safer. Apprentice meat cutters must learn which tool size and shape works best for him as well as how to use and maintain them.

Knives are the most commonly used hand tools in meatcutting. Other important hand tools include the butchers steel, boning glove and hook, handsaw and cleaver. The following are descriptions of these hand tools.

Boning knives are primarily used for separating the bone from the meat. Blades may be curved, straight, narrow, stiff or flexible and in lengths of 5, 6 or 8 inches.

Butcher knives, commonly called "breaking" knives, are used for heavy cutting or breaking cuts of meat. Blades are straight or curved with lengths of 10, 12 or 14 inches. The straight blade is recommended for cutting chops and the curved for cutting steaks.

Butchers steel, is used to tone knife edges by removing burrs and nicks caused by striking bones. The steel is long slender shaped and comes in lengths varying from 10 to 16 inches.

Boning glove is a three fingered metal mesh glove worn on hand opposite of knife hand, for holding meat while it's being cut.

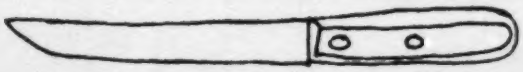
Boning hook is a curved pick used to hold meat during boning.

Handsaw is similar to metal hack saw. It is used for cutting large bones and is very useful for breaking down wholesale cuts.

Cleaver is a heavy steel blade used primarily for chopping and cracking.

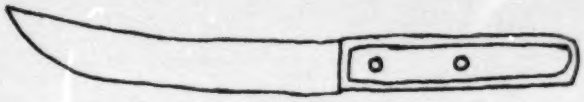
The proper care of hand tools is very important. Knives with good cutting edges are essential for efficient work and safety. Knives should be sharpened on oilstones only. Knife sharpening requires drawing it across the coarse surface in order to correct blade bevel. After correcting blade bevel the knife is drawn across entire oilstone. The fine grit side of the stone is used to actually hone the blade's cutting edge.

Meat Cutters Hand Tools

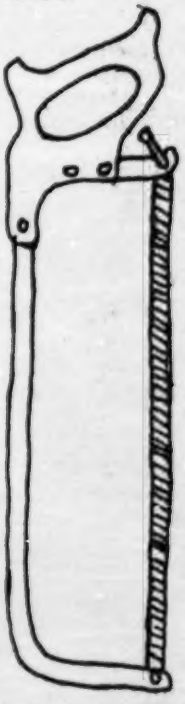


Boning Knife

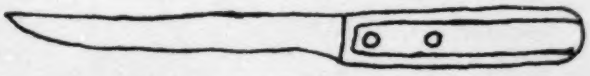
Boning Hook



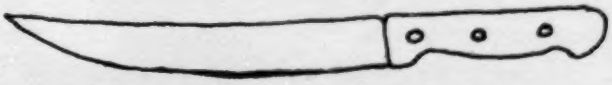
Boning Knife



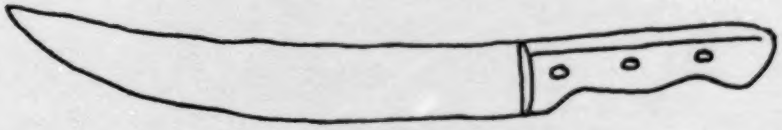
Hand Saw



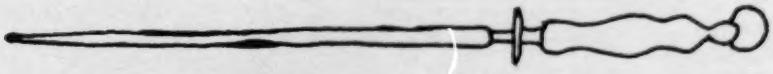
Boning Knife



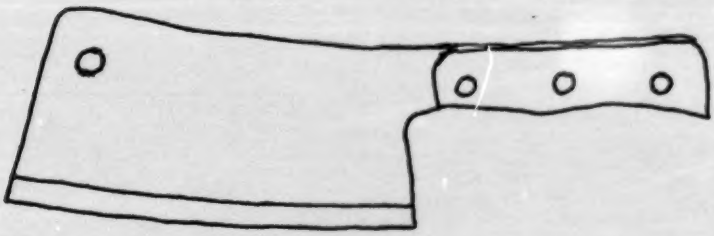
Straight Blade Knife
(Breaking)



Scimitar Knife
(Steak)



Butchers Steel



All Purpose Cleaver

Describe the method of knife care using the oilstone.

Fill in the blanks

1. _____knives are primarily used for _____bone from meat.

2. Breaking knives are also called _____knives.

3. The butcher's _____is _____and slender.

4. The butcher's steel is used to _____nicks on knife edges caused by _____bones.

5. The boning _____is a _____fingered metal mesh _____.

6. The curved _____used to hold meat during _____is called a boning _____.

7. A metal hack saw is similar to a _____which is used for _____large _____.

8. A _____is a heavy steel _____used primarily for _____and cracking.

Define the following:

burr _____

_____

wholesale _____

_____

efficient _____

_____

essential _____

_____

oilstone _____

_____

bevel _____

_____

Correct the spelling for each of the following:

maintanence _____

knifes _____

butchar _____

cuting _____

cleever _____

True or False

_____1. A meat cutter needs only to know the proper use of hand tools.

_____2. Tools which are used and maintained properly make work easier and safer.

_____3. A meat cutter has the choice of using any tool depending on which works best.

_____4. Saws are the most commonly used hand tools in meat cutting.

_____5. Knives should be sharpened on oilstones only.

_____6. Knives are sharpened on smooth surfaces to prevent blade damage.

Instructions:

The following reading contains information regarding power equipment used in meat cutting. Read carefully then complete the worksheets.

Instrucciones:

La siguiente lectura contiene información tocante el equipo de potencia motriz que se usa para cortar carne. Léala cuidadosamente y luego complete los ejercicios.

Vocabulary	Vocabulario
tenderizer	enternesador
power equipment	equipo de potencia motriz
slicer	rebanadora
grinder	picadora
scale	la pesa
pulley	polea

Remember the following as you read.
Recuerde lo siguiente al leer.

1. The most common power equipment used in meat cutting.
   El equipo de potencia motriz más común en una carnicería.

2. Cleaning equipment.
   Limpieza del equipo.

Electrically powered equipment used in meat cutting saves time, eliminates waste and increases profits. This equipment, due to its power, can also be extremely dangerous. An apprentice meat cutter should learn to operate this equipment by observing an experienced operator. When the apprentice begins to operate power equipment he should be under supervision. The following are descriptions of the most common power tools.

Table Power Saw has a one piece band saw blade which rotates on two pulleys. The cutting table slides back and forth while supporting the meat being cut. This piece of equipment is widely used to cut sides and quarters into primals then into retail cuts. Cleaning requires washing the upper and lower pulley housing, counter work top, carriage, crumb pan and guide in hot soapy water then rinsing them with a sanitizing solution.

Meat Tenderizer also known as the cubing machine, contains two sets of revolving knives which cut through the meat breaking up connective tissues thus making the meat more tender. Trimmings and small pieces of meat are also converted into cube steaks or cutlets. When cleaning the machine, the shield and chopping blades are removed and washed in hot soapy water, rinsed and dried. The remainder of this machine must be washed with hot water only because soapy flavor may be picked up by meats.

Slicer has an adjustable blade and a feed carriage with safety grip. This machine is used for slicing bacon, luncheon meats, boneless hams and cheese. Blade guard and feed carriage are removable for easy cleaning. All parts must be cleaned with warm soapy water

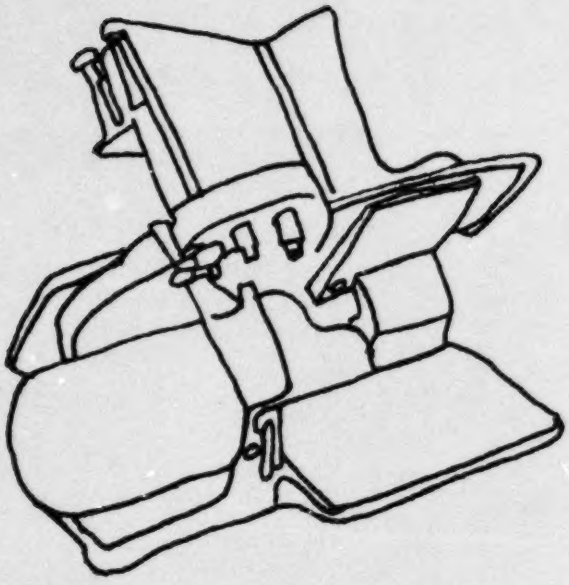
and rinsed with clean hot water. When not in use it should be covered to protect from dirt and dust.

Grinder is used for converting trimmings and pieces of meat into ground meat. Cleaning requires removal of adjusting ring, plate, blade and worm. All components are washed with hot soapy water and rinsed in sanitizing solution.

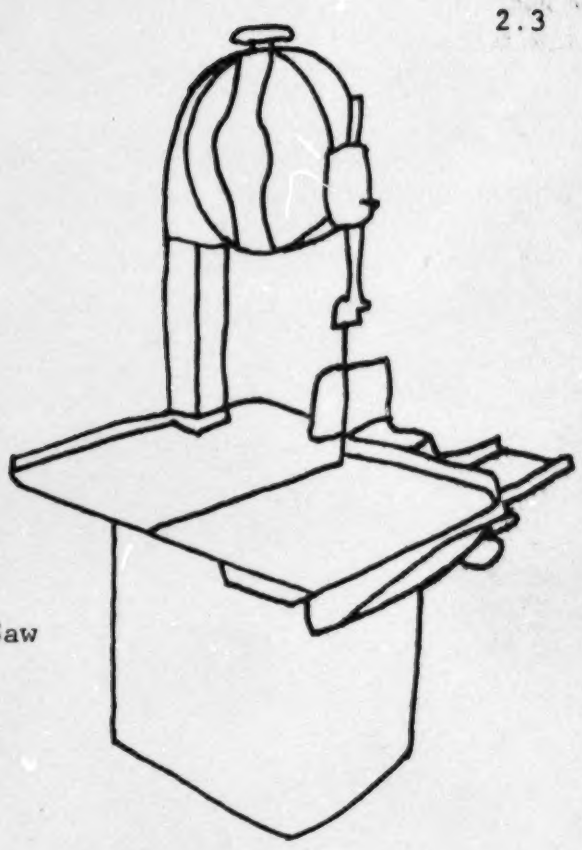
Patty Machine is used to make uniform patties from ground meat. Meat is fed into machine's throat where it is pressed by a tamper into the feeder mold. Because there are various models available, manufacturer's cleaning recommendations should be followed.

Scales are the most common piece of mechanical equipment used by meatcutters. Most scales indicate both weight and price. Scales must be wiped clean with warm cloth (after each use).

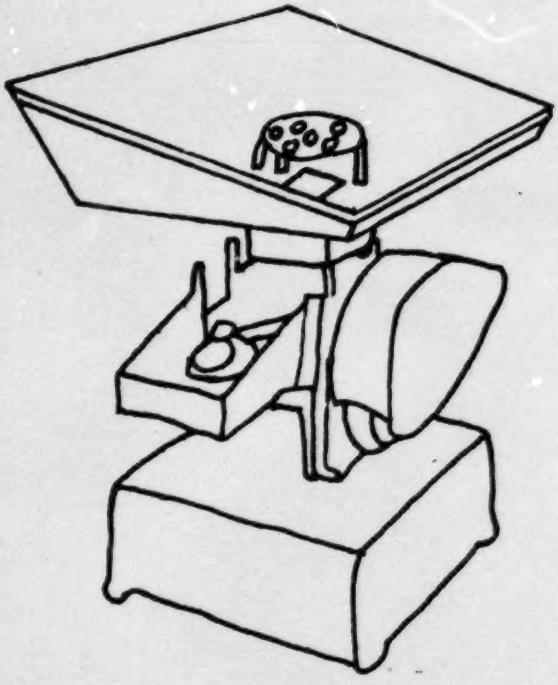
All power equipment used in meatcutting must have two different types of switches. The master switch must be independent of the machine. The operating switch is located on the machine itself. When the machine is not in use or when being cleaned or repaired both switches must be in the off position.



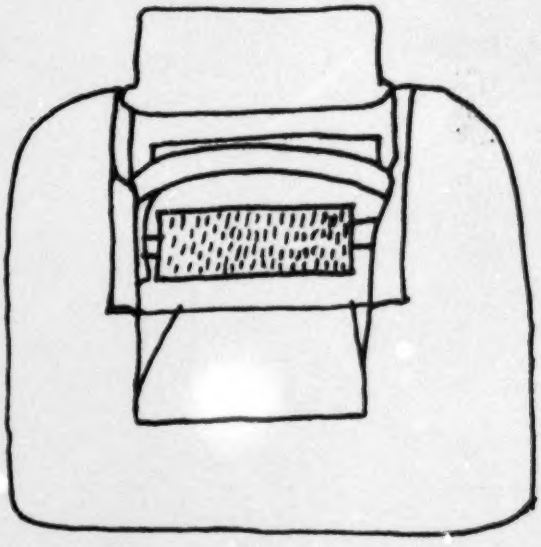
Slicer



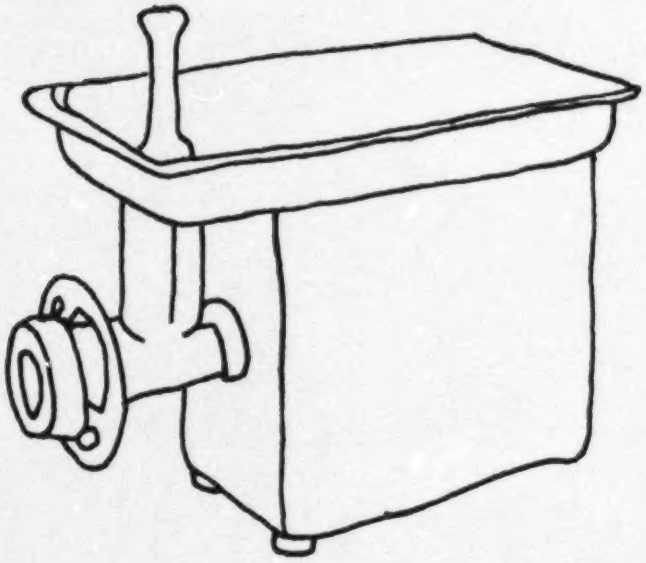
Band Saw



Patty Machine



Tenderizer (Cuber)



Grinder

Scale

Circle the correct word

electrically	electricly	electreclly
eleminate	eliminate	elimenate
dangerus	dangorous	dangerous
supervision	supervesion	suprevision
rotate	rotat	ratate
querter	quarter	qarter
senitizing	sanitizing	sanetizing
tanderizer	tenderizer	tenderezer
carrige	cariage	carriage
lunchen	luncheon	lunchon
removable	removeble	removible
grindr	grindre	grinder

True or False

_____1. All power equipment used in meat cutting must have two different types of switches.

_____2. Most scales indicate both weight and quality.

_____3. Patty machines are used to make uniform patties from lean meat.

_____4. When cleaning a grinder it is necessary to remove the adjusting ring, plate, blade and worm.

_____5. Power equipment used in meat cutting saves time and increases profits.

_____6. When the apprentice begins to operate power equipment no supervision is necessary.

_____7. It is advisable for an apprentice to learn to operate power equipment by observing an experienced operator first.

_____8. When cleaning a cubing machine the shield and chopping blades should not be removed.

_____9. When not in use a slicer should be kept covered for protection against dirt and dust.

____10. Cleaning a table power saw requires washing the upper and lower pulley housing with soapy water and rinsing with a sanitizing solution.

Fill in the blanks

1. The _____power saw is used to cut _____and _____ into primals then into _____cuts.

2. Small _____of meat are converted into _____by using the meat _____machine.

3. Bacon, _____meats, _____hams and cheese are cut with a _____.

4. The main part of a meat _____machine should not be washed with _____water because the soapy _____may be _____up by meats.

5. _____must be wiped clean with a warm _____after each use.

6. A machine which allows for _____to be fed into its throat where it is _____by a _____into the feeder mold is a _____machine.

7. _____and pieces of meat are converted into _____meat by using the _____.

Instructions:

The following reading contains information regarding meat market sanitation. Read it carefully then complete the worksheets.

Instrucciones:

La siguiente lectura contiene información tocante la limpieza de una carnicería. Léala cuidadosamente y luego complete los ejercicios.

Vocabulary	Vocabulario
shop	tienda
sanitation	limpieza
equipment	equipaje
hygiene	higiene
environment	ambiente

Remember the following as you read.
Recuerde lo siguiente al leer.

1. Requirements for maintaining a clean shop and equipment.
   Lo que se requiere para mantener una tienda y el equipo limpio.

2. Personal hygiene.
   Limpieza personal.

Sanitation

Proper sanitation is of great importance in meat cutting. Sanitation in meat markets is regulated by federal and state laws. It helps prevent the spread of diseases and provides for a clean environment which attracts customers.

Shop sanitation requires that floors be free of debris, such as pieces of bone and meat. If saw dust is used it must be removed daily. Walls in salesroom, walk in boxes, cutting room, etc. must be cleaned at least once a week.

Equipment sanitation involves cleaning hand and power tools. These should be cleaned before and after cutting the different kinds of meat. They should also be cleaned at the end of the day.

Hygiene refers to the cleanliness of a person, the shop and maintanance of good health conditions and practices. Hands should be washed frequently during the day. Always wash hands after handling fresh meats. Wash hands after sneezing or coughing into a handkerchief. Hands should be washed after every visit to the bathroom. Cleaned and trimmed fingernails are essential. Anything which promotes good health and cleanliness should be rated as highly important.

True or False

____1. Sanitation in meat markets is regulated by federal and state laws.

____2. Keeping the shop floors free of pieces of bones is not important.

____3. When saw dust is used it may be allowed to remain on the floor for several days before removal is necessary.

____4. Cleaning of hand and power tools should only be done at end of the day.

____5. Hygiene refers to the cleanliness of a person.

Fill in the blanks

1. Proper _____prevents the spread of _____.

2. Shop _____requires that _____be free of _____.

3. Walls in_____and cutting _____must be cleaned at least once a week.

4. Always wash _____after handling _____meats.

5. _____and _____fingernails are essential.

Correct the spelling

sanatation _____

debrees _____

disaeses _____

higene _____

essental _____

Instructions:

The following reading contains information regarding meat market safety. Read it carefully then complete the worksheets.

Instrucciones:

La siguiente lectura contiene información tocante la seguridad en una carnicería. Léala cuidadosamente y luego complete los ejercicios.

Vocabulary	Vocabulario
knife	cuchillo
tools	herramienta
lift	levantar
safety	seguridad
precaution	precaución
debris	porquería
shelves	alacenas
drawers	cajónes
sharpen	afilar

Remember the following as you read.
Recuerde lo siguiente al leer.

1. Safety rules for shop, knives, power tools and lifting.
   Las reglas de seguridad para la tienda, los cuchillos, herramienta mecanizada y levantar cargas.

2. What is safety?
   ¿Qué es seguridad?

Safety

Safety precautions are vital in the over-all operation of a meatcutting business. By being safety conscious many accidents and injuries are prevented which would otherwise cause hardships to individuals, co-workers and employers. But knowing safety rules does not necessarily constitute a safety conscious individual. Safety is recognizing the need for and developing a positive attitude for safety.

General safety rules for meat cutters are the following:

Shop -
1. Be alert at all times.
2. Avoid horseplay.
3. Keep floors and work areas free from debris.
4. Keep tools and equipment clean.
5. Treat cuts immediately.
6. Report cuts or accidents to supervisor.

Knives -
1. Maintain and use knives properly.
2. Look first when reaching for knife.
3. Use oilstone to sharpen knives.
4. Return knife to rack after use.
5. Keep knife handles in good shape for gripping purposes.
6. Do not lay knives on meat block or under meats.
7. Do not store knives in drawers or shelves.
8. Do not hand knives to others, lay them down to be picked up.
9. Do not try to catch falling knives.
10. Use knife for its intended purpose only.
11. Keep free hand away from knife while cutting.

Power Tools -
1. Operate machines with which you are familiar.
2. Do not converse while operating machines.
3. Do not wear loose garments around power tools.
4. Turn off equipment when finished.
5. Do not oil, adjust or clean equipment while power is on.
6. Use tamper when grinding meats.

Lifting -
1. Life center of weight as high above ground as possible.
2. Use both hands to lift and carry meats or objects.
3. Keep feet planted and back as vertical as possible.
4. Lift with arms rolling object over knees.
5. Pull objects as close to you as possible.
6. To relieve strain on back, bend knees to pick up loads.
7. Turn feet first before turning hips or shoulders.

Safety is a sense of right or wrong and the observance of precautions in potentially dangerous situations.

I. True or False

_____1. Accidents and injuries may be prevented if persons are safety conscious.

_____2. A meat cutter should be alert at all times.

_____3. Keeping shop floor and work areas free from debris has nothing to do with shop safety.

_____4. It is not necessary to report cuts or accidents to the supervisor.

_____5. Meat cutters should avoid horseplay in the shop.

_____6. Safety is a sense of right or wrong and the observance of precautions in dangerous situations.

II. Fill in the blanks

1. It is important to _____and use knives properly.

2. Keep _____handles in good shape for _____purposes.

3. Do not lay knives on meat _____or under _____.

4. Knives should not be stored in _____or _____.

5. Use _____for its intended purpose; and keep _____hand away from knife while _____.

III. List three rules to remember when using power tools.

1.
2.
3.

IV. List five important rules to remember when lifting objects in a shop.

1.
2.
3.
4.
5.

Post Test

Meat Cutters

____Meat Wrapper

____Apprentice Meat Cutter

____Journeyman Meat Cutter

____Head Meat Cutter

____Retail Meat Market

____Meat Clerk

A. is a person who takes care of marking and pricing all hand wrapped meat products.

B. is a job classification found in bigger retail or wholesale operations.

C. is one who learns the trade and eventually becomes a journeyman.

D. is a business which usually includes four main job classifications.

E. may be required to perform some of the functions of the head meat cutter upon his absence.

F. has considerable amount of experience in meat cutting, meat preparation, ordering.

Hand Tools

____Boning Knife

____Knives

____Butcher Knife

____Cleaver

____Hand Saw

____Butcher Steel

____Boning Hook

____Boning Glove

A. is a heavy steel blade used primarily for chopping and cracking.

B. is the knife which is primarily used for separating the bone from the meat.

C. is a metal mesh object worn by the meat cutter for holding meat while it is being cut.

D. are the most commonly used hand tools in meatcutting.

E. resembles a hack saw and is used for cutting large bones, also very useful for breaking down wholesale cuts.

F. is also called "breaking" knife and is used for heavy cutting or breaking cuts of meat.

G. is the long slender tool used to tone knife edges by removing burrs and nicks caused by striking bones.

Power Equipment

____Table Power Saw

____Meat Tenderizer

____Scales

____Grinder

____Patty Machine

____Slicer

A. has a one piece band saw blade which rotates on two pulleys.

B. is also known as the cubing machine.

C. is a machine used for slicing bacon, luncheon meats, boneless hams and cheese.

D. is used for converting trimmings and pieces of meat into ground meat.

E. is used to make uniform patties from ground meat.

F. may indicate both weight and price.

Sanitation

____Sanitation

____Shop Sanitation

____Saw Dust

____Cutting Room & Walk-in Room

____Equipment Sanitation

____Hygiene

____Hand and Power Tools

A. involves cleaning of hand tools and power tools.

B. requires that floors be free of debris.

C. is regulated in meat markets by state and federal laws.

D. should be cleaned before and after cuttin different kinds of meat.

E. if used should be removed daily.

F. refers to the cleanliness of a person, establishment and maintenance of good health conditions and practices.

G. walls must be cleaned at least once a wee

Safety

A. Shop B. Lifting C. Knives D. Power Tools

____Report cuts or accidents to supervisor.

____Pull objects as close to you as possible.

____Do not oil, adjust or clean while power is on.

____Keep floors and work areas free from debris.

____Do not hand to others, lay then down to be picked up.

____Look first when reaching for these tools.

____Use both hands to transport meats or objects.

____Do not wear loose garments around these tools.

____Do not lay on meat block or under meats.

____Turn feet first before turning hips or shoulders.

____Treat cuts immediately.

____Operate only those with which you are familiar.

Vocabulary	Vocabulario
accident	accidente
alert	alerto
apprentice	aprendiz
attitude	actitud
avoid	evitar
blade	filo
capable	capaz
carve	cortar
chore	tarea
classification	clasificación
cleaver	tajadera
conscious	consciente
converse	conversar
debris	ruina, resto
drawer	cajoncito
electric	eléctrico
eliminate	eliminar
emphasis	énfasis
environment	ambiente
function	función
glove	guante
grinder	molino
grip	agarrar
hip	cadera
hook	gancho
hygiene	higiene
industry	industria
injury	injuria

Vocabulary	Vocabulario
journeyman-	jornalero
knife	cuchillo
knowledge	conocimiento
lift	levantar
maintain	mantener
modernize	modernizar
operator	operario
population	población
positive	positivo
power equipment	equipo de potencia motriz
precaution	precaución
prevent	prevenir
procedure	procedimiento
profit	provecho
purchase	comprar
recognize	reconocer
refrigeration	refrigeración
retail	por menor
safety	seguridad
sanitation	limpieza
saw	serrucho
scale	la pesa
sharpen	afilar
shoulder	hombro
slicer	rebanador
supervision	supervisión
strain	tensión

Vocabulary	Vocabulário
table	mesa
tenderizer	enternesador
tools	herramienta
transportation	transportación
vital	vital
wholesale	mayoreo